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A20

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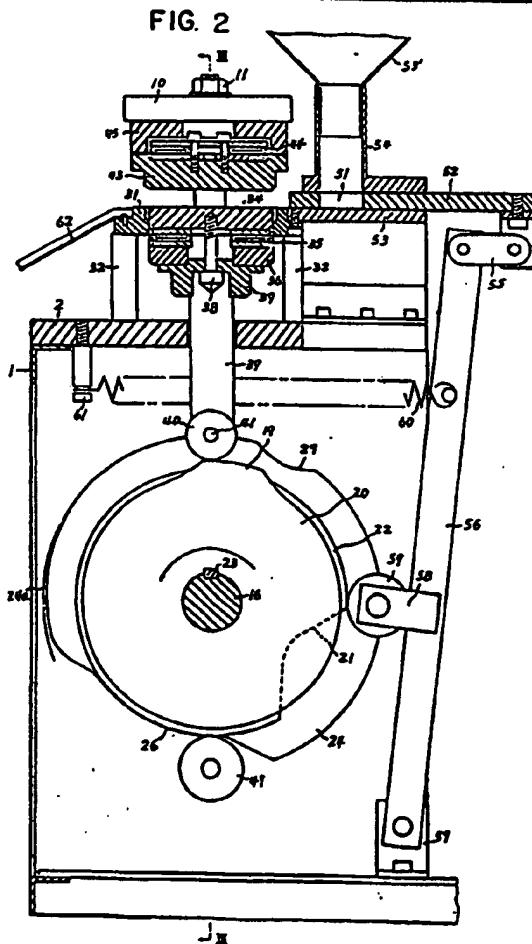
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(64) Production of cakes of granular material

(57) A cake or cracker is formed from granular material such as unhulled rice. The granular material is fed by feeding plate 52 into the gap between heated upper and lower baking moulds 43 and 34 which are then lowered to form a hermetically closed damper and so that the material is compressed and heated for a predetermined time. The upper mould 43 is briefly moved up a small distance and then down, to spread the material on the lower mould 34, and the material is compressed and heated again. The compressed and heated material is expanded when the upper mould 43 starts moving upwardly to remove the compression, thereby shaping the material in a cake of a desired form in a self-sustaining structure which is then moved from mould 34 onto chute 62 by movement of plate 52. The up and down movement of the moulds 34, 43 and the lateral movement of a feeding plate 52 is controlled by rotary cams 20, 22, 24 respectively via rollers 40, 49 and 59.



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